

# LOBSTER SHOP

SEAFOOD | STEAKS | COCKTAILS

DINNER

## TACOMA RESTAURANT WEEK

OCTOBER 13<sup>TH</sup> - 17<sup>TH</sup> & OCTOBER 20<sup>TH</sup> - 24<sup>TH</sup>

Three courses for \$50 plus tax and service charge per person.

No substitutions. | *Optional wine pairings for \$25.*

### STARTERS

#### LOBSTER BISQUE

Lobster stock, sweet vermouth, sherry cream

#### HOUSE FIELD GREENS

Pears, blue cheese crumbles, candied pecans, Dijon vinaigrette

*L'Ecole N° 41 Semillon, Columbia Valley, Washington 2022*

### ENTREES

#### WILD-CAUGHT KING SALMON\*

Cedar planked, lemon brown butter, roasted fingerling potatoes, asparagus, garlic herb oil

*Le Double Trouble Pinot Noir, Willamette Valley, Oregon, 2021*

#### LOBSTER RISOTTO

Lobster cream, spinach, Parmesan cheese, tarragon garlic oil

*Nicolas Potel Chardonnay, Mâcon-Villages, Bourgogne, France, 2022*

#### STEAK & LOBSTER\*

6 oz. Prime top sirloin and 5 oz. Maine lobster tail, garlic mashed potatoes, asparagus, chimichurri

*Diffraction, Red Blend, Washington, 2022*

### DESSERTS

#### CHOCOLATE CRÈME BRULÉE

Rich chocolate custard, crisp sugar topping, honeycomb candy

*Ramos Pinto, LBV Port, 2017*

#### VANILLA CRÈME BRULÉE

Rich vanilla custard, crisp sugar topping, fresh fruit

*Château Laribotte, Sauternes, Bordeaux, France, 2021*

\*Can be cooked to your specification. Consuming raw or undercooked foods may increase your risk of foodborne illness.

#### THANK YOU FOR DINING AT LOBSTER SHOP.

A Service Charge of 20% is included on your check. Tips are not expected, but graciously accepted and 100% retained by your server. Commissions are paid to our team as a part of their compensation. The 20% service charge is 100% retained by the company. WA State law requires that we collect tax on all service charges.

# Lo**u**st**e**r Shop

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## FRESH SHEET

### ALASKAN RED KING CRAB LEGS

Pavé potato, northwest squash, asparagus, lemon  
1 lb. 130

### SEAFOOD CELEBRATION\*

Poached tiger prawns, scallops on the half shell, snow crab claws,  
oysters on the half shell, champagne mignonette, cocktail sauce 115

### AHI TARTARE\*

Avocado, green peppercorn vinaigrette,  
watermelon radish, pickled red onion, fried wonton 15

### PORCINI & PARMESAN SALAD

Field greens, porcini mushrooms, Parmesan cheese, lemon vinaigrette 13

## OYSTERS

ASK YOUR SERVER ABOUT TODAY'S AVAILABLE SELECTION.

Served with champagne mignonette, cocktail sauce, lemon

4.25 each

### PEALE PASSAGE\* (M/L)

South Puget Sound, WA  
Beach  
Mild brine, fruity

### KUSSHI\* (S/M)

Baynes Sound, BC  
Tumbled  
Briny, cucumber

### WOLF BEACH\* (S)

Totten Inlet, WA  
Bag to Beach  
Salty, plump, sweet

### ELD INLET\* (M)

South Puget Sound, WA  
Bag on Beach  
Sweet, buttery, briny

### SUNSEEKER\* (M/L)

Fanny Bay, BC  
Bag to Beach  
Plump, salty, sweet

### TOTTEN\* (M/L)

Totten Inlet, WA  
Beach  
Briny, watermelon

### EAGLE ROCK\* (S)

Totten Inlet, WA  
Bag to Beach  
Briny, creamy, sweet nori finish

### LITTLE SKOOKUM\* (M/L)

Skookum, WA  
Beach  
Sweet, musky, light salinity

### PICKERING PASSAGE\*

South Puget Sound, WA  
Beach  
Briny, cucumber

### ELKHORN\*

Willapa Bay, WA  
Beach  
Firm, briny, melon

### CAPITAL\* (S)

Spencer Cove, WA  
Tumbled,  
Briny, cucumber

### HAMMERSLEY\*

Hammersley Inlet, WA  
Bag to Beach  
Meaty, mild brine, cucumber,  
mineral

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